



HAMBY
catering & events
SINCE 1979

SEASONAL MENU COLLECTION

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ABOUT HAMBY

Hamby Catering is a female-founded, female owned full service catering company, rooted in family and tradition. Team Hamby has been serving the Lowcountry since 1979, and we strive to provide unforgettable culinary creations and unique event experiences. We are committed to using the freshest and most sustainable ingredients, served with a special touch of time-tested Southern hospitality.

Our services include customized menu creation, balanced beverage pairing, professional event service, design and decor consultation and rental coordination. Through our past and present, we continue to embrace and celebrate the Lowcountry heritage that deeply influences our company culture and cuisine.



STATION STYLE EVENT RECEPTION FORMULA

For a well-balanced menu, the Hamby culinary team recommends following the 4x4 culinary cornerstone guidelines for a station-style reception.

- » Select 4 passed hors d'oeuvres
- » Select 4 stations or displays

Our culinary team recommends that you choose no less than 3 and no more than 5 stations or displays in order to serve the optimal quantity of well-balanced offerings to your guests.





PASSED HORS D'OEUVRES

*Our culinary team recommends an equal mix of hot and cold selections for your event reception.
Selection(s) will be priced 1 piece per item per guest.*

Vegetarian

- Grilled Watermelon Bite** feta, pickled rind, lavash, microgreen (C)
- Roasted Corn & Pimento Guacamole Tostada** pickled sweet peppers, micro cilantro (C) *GF, V*
- Petite Wild Mushroom Wellington** balsamic reduction (H)
- Truffled Deviled Egg** shaved truffle, fresh dill (C) *GF*
- Peach & Strawberry Crostini** whipped goat cheese, chiffonade of basil (C)
- Fried Avocado Bite** Hamby housemade pimento cheese, diced jalapeno (H) **vegan upon request*
- Smoked Gouda Mac & Cheese Bite** with stewed tomato (H)
- Fried Green Tomato Round** with Hamby's classic pimento cheese, chives (H)
- Mini Tomato Pie** (H)
- Tazza Bruschetta** heirloom tomatoes, red onion, mozzarella, basil, phyllo cup (C)
- Farm Fresh Roasted Veggie Crostini** herbed goat cheese (C)

Sea

- Petite Crab Cake** scallion, 5-pepper remoulade (H)
- Cheddar & Bacon Grit Cake** topped with shrimp, tasso gravy & chive spear (H)
- Cajun-Spiced Shrimp** tasso crema, cucumber round, chive (C) *GF*
- Tuna Tartare** atop sesame wonton crisp with avocado cream, scallion (C)
- Lobster Deviled Egg** shallots, scallions, fresh lobster (C) *GF*
- Smoked Salmon Blini** crème fraiche, caviar, dill fronds (C)
**GF with cucumber round in lieu of blini*
- Seared Scallop** crispy prosciutto, blood orange & Vidalia onion marmalade, microgreens (H) *GF*

Land

- Duck Confit Crostini** marsala mushroom duxelle, crème fraiche, parsley (C)
- Sea Salt & Black Pepper Seared Tenderloin of Beef Crostini** herbed boursin, pickled peach, fresh mint (C)
- Rillette of Beef** pickled carrot, microgreen atop Portuguese cornbread (C)
- Braised Short Rib Croquette** horseradish cream, chive (H)
- Hamby Chicken Salad Phyllo Cup** cranberry, pecan, parsley (C)
- Fried Chicken & Waffle Bite** icebox pickle, housemade pimento cheese (H)
- Sweet Potato Biscuit Round** honey mustard spread, Carolina pit ham, sweet pickled cucumber (C)
- Brown Sugar Candied Bacon Deviled Egg** (C) *GF*
- Panko Smoked Turkey Bite** black pepper gravy, red pepper spear, parsley (H)
- Pork Belly "Crouton" Skewer** watermelon, microgreen, toasted black sesame, sorghum vinaigrette (C) *GF*
- Carolina Pulled Pork** pineapple, Hawaiian slaw, scallion, brioche round (C)
- Pork Belly Sweet Potato Round** blackberry sage jam, julienne granny smith (C) *GF*



HEAVY HORS D'OEUVRES DISPLAYS

Hamby Signature Farm Stand

*Fruit Selection Subject to Change Based on Seasonality

Watermelon, Strawberries, Cantaloupe, Red & Green Grapes, Pickled Peaches, Lemon Cream Dip
Radishes, Cauliflower, Pickled Carrots & Okra, Roasted Yellow Squash & Zucchini, Dill Dip
McCadam Sharp Cheddar (VT) & Plank-Roasted Goat Cheese with Blackberry Sage Jam
Candied Pecans, Pecan Raisin Crisps, French Baguette, Water Crackers
Suggested Add On Accompaniment: Hamby Traditional Deviled Egg

Soup & Salad Display

Spring/Summer:

Hamby Signature Salad: Vertical Roots Hamby Blend Lettuces (Bibb, Frisee, Newham, Red Oak), strawberries, blue cheese crumbles, candied pecans, croutons, champagne vinaigrette
Seasonal Gazpacho, Parmesan Crostini
Ratatouille Orzo Pasta Salad

Fall/Winter:

Hamby Signature Salad: Vertical Roots Hamby Blend Lettuces (Bibb, Frisee, Newham, Red Oak), champagne poached apple, blue cheese crumbles, candied pecans, croutons, champagne vinaigrette
Roasted Tomato Basil Bisque, Parmesan Crostini
Black-Eyed Pea Salad with Sorghum Vinaigrette

Savory & Sweet Biscuit Bar

Strawberry Biscuits with Macerated Strawberries & Blueberries, Honey Butter, Peach Preserves
Sweet Potato Biscuits with Carolina Pit Ham & Honey Mustard Spread
Buttermilk Biscuits with Lowcountry Sausage Gravy
Pimento Cheese Biscuits with Fried Chicken Bites & Sweet Potato Mustard

Hamby Heritage Display (est. 1979)

Hamby Tea Sandwiches Chicken Salad, Shrimp Salad, Egg Salad
Blanched Asparagus with Dill Dip, Muscadine BBQ Meatballs, Hamby Sweet Potato Biscuits with Carolina Pit Ham
(Hot) Spinach Artichoke Dip Petite Toasts
(Cold) Hamby's Pimento Cheese Spread Carrots, Celery & Assorted Crackers

Southern Antipasto

Chef's Selection of Artisan Meats (ex. Prosciutto, Veal Pastrami, Soppressata)
Chef's Selection of Artisan Cheese (ex. Rillettes of Blue Cheese, Cheddar, Buffalo Mozzarella)
Candied Peppered Pork Jowl Bacon, Cajun Pork Rinds
Pickled Okra, Green Beans
Cabernet Grain Mustard, Fig Jam, Green Tomato Chow Chow
Baguette Crisps, Portuguese Cornbread

Taste of the Sea

Shrimp (Chilled. Boiled. Peeled & Tail On). *3.5 shrimp/guest Lemon Wedges, Cocktail Sauce
Maple Rosemary Roasted Salmon with Creamed Horseradish, Lavash
Smoked White Fish Dip, Toast Points
Lobster Deviled Eggs
Housemade Cucumber Salad with Tomatoes, Mini Corn Muffins with Jalapeno Honey Butter



SPECIALTY STATIONS

These stations present a selection of Hamby House Specialties. Some offerings are chef-attended while others can easily be self-serve. Ask your Event Producer for recommendations on service style.

Southern Fish & Chips

Cornmeal Crusted White Fish, Housemade Tartar Sauce
Carolina Slaw, Classic Potato Wedges with Hamby's House Blend of Spices

Short Ribs Delight

Braised Short Ribs atop Boursin Mashed Potatoes. Shaved Roasted Brussels Sprouts with Warm Bacon Vinaigrette

Coarse Black Pepper & Sea Salt Rubbed Carved Beef

Pre-Selected Choice: Tenderloin or Strip Short Loin with Madeira Cream
(Fall/Winter: Au Gratin Potatoes, Spring/Summer: Fingerling Potatoes)

Chef's Selection of Seasonal Vegetables (Fall/Winter: ie. Shaved Brussels Sprouts, Roasted Cauliflower, Root Vegetables) (Spring/Summer: ie. Asparagus, Haricot Verts, English Peas, Wild Mushrooms)

Roadside BBQ (Self Serve)

13-Hour Slow-Roasted Carolina Pulled Pork BBQ with Hickory BBQ, Tangy Mustard BBQ, Carolina Vinegar Housemade Mini Corn Muffins & Rolls, Black-Eyed Pea Salad with Sorghum Vinaigrette
Carolina Slaw, Home Style Baked Mac & Cheese
Premium Addition: Chef Attended Brisket Carving Option

Southern Pasta Bakes (Self Serve)

Accompanied with freshly grated Parmesan & Artisan Garlic Bread

Gluten Free Pasta Upon Request.

Pre Selected Choice of 2 Pasta Bakes

Classic Hamby Lasagna

*Vegetarian Lasagna Bake: Spaghetti Squash, Zucchini, Portabella Mushroom, Buffalo Mozzarella

**Vegan Upon Request*

Sweet Italian Pork Sausage Bake: Rigatoni, Vodka Sauce, Cherry Tomatoes, Mozzarella

Chicken Penne Bake: House Roasted Pulled Chicken, Parmesan Alfredo, Mozzarella

Creamy Mac & Cheese Station (Self Serve)

Creamy Gouda Cheese

Stewed Tomatoes, Fried Onions, Chopped Bacon, Scallions, Herbed Panko

*Premium Add Ons: Smoked Brisket, Pulled Pork, Fried Chicken Bites, **Attendant Recommended*

Let's Taco Bout It

Recommend Pre-Assembled Protein. Guests Add Toppings. Soft, Flour Tortillas. Corn Tortillas Upon Request.

Pre Selected Choice of 2 Proteins

Grilled Seasonal White Fish, Pork Carnitas, Pulled Chicken, Braised Beef (Barbacoa), Fried Avocado Bites

Assorted Toppings Pickled Red Onion, Queso Fresco, Shredded Cabbage,

Sour Cream, Limes, Salsa Verde, Pico de Gallo, Selection of Hot Sauces

Premium Addition: Guacamole Made Fresh On Site



Chicken Bog (GF)

Traditional Chicken Bog: Pulled Chicken, Smoked Sausage, Sautéed Bell Peppers & Vidalia Onions, Carolina Rice, Trio of Hot Sauces

Lowcountry Shrimp & Grits

Chef-Sautéed Large Shrimp Served with Yellow Stone Ground Gullah Grits
Tasso Gravy, Crisp Bacon, Shaved Cheddar & Chopped Scallions

Southern Staples

Buttermilk Fried Chicken Cutlets with White Pepper Gravy. Classic Collard Greens, Charleston Red Rice

Artisan Flatbread

Pick Two

Margherita Artisan Marinara, Heirloom Tomatoes, Mozzarella, Basil Chiffonade

Roasted Cauliflower & Red Pepper Artichoke Spread, Smoked Gouda, Oregano

The Classic Soppressata, Fennel, Red Onion, Marinara, Mozzarella

Maine Lobster Roasted Corn, Spinach Artichoke Spread, Fontina, Parmesan

Chipotle Chicken Cheddar & Mozzarella, Pickled Red Cabbage, Scallion, Creamy BBQ

Flammkuchen (*Chef Chris's Family Recipe*) Prosciutto, Bechamel, Red Onion, Arugula, Shaved Parmesan

Slider Station (Self Serve)

Select 2 options. Each slider is 3-4 bites.

Standard Accompaniment: Hand-Cut Chips (Sea Salt, Black Pepper & Parmesan) and Pickled Carrots & Okra

Fried Green Tomato sweet onion fig rosemary jam, dijonnaise, bacon **remove bacon for veg option*

Falafel Slider Tzatziki, Sliced Cucumber

Buttermilk Fried Chicken Slider Pickled Red Onion, Buffalo Sauce, Whipped Blue Cheese

Pulled Pork Slider Creamy Housemade Slaw

Cheeseburger Slider Gruyere, Vidalia Onion Marmalade, Blackberry Sage Jam

Beef Brisket Slider Housemade BBQ, Horseradish Cream, Fried Onions

Meatball Slider Artisan Marinara, Mozzarella, Parmesan

Fried Oyster Po Boy Green Tomato Chow Chow, Black Truffle Aioli

Lowcountry Oyster Roast

Station to Include Oyster Cooker, Knives, Gloves, Paper Towels

Singles or Cluster Oysters. Saltines, Lemons, Cocktail Sauce

Build Your Own Chili Station

Hamby Housemade Chili with Housemade Cornbread

Accompaniments: Sour Cream, Shredded Cheddar, Pickled Jalapenos, Diced Onions

Lowcountry Boil

Peel & Eat Shrimp, Smoked Sausage, New Potatoes, Onions, Sweet Corn on the Cob

Hamby Blend of Spices. Cocktail Sauce & Lemons.



CHEF-ASSEMBLED SMALL PLATE DUOS

Guests will receive fully assembled duo small plate as indicated below.

Chickening Out

Piri Piri Chicken Boneless Chicken Thigh, *Arugula, Red Onion, Heirloom Tomato, Red Wine Vinegar*

Southern Fried Chicken – *Artisan Waffle, Bourbon Infused Syrup, Candied Bacon, Chive*

Surf & Turf

Pan Seared Crab Cakes with 5-Pepper Remoulade. Seasonal Farm Fresh Succotash

Tournedos of Beef with Madeira Cream. Creamy Parmesan Cauliflower Mash

Fishing for Sweet Tea

Smoked White Fish Cake

Pimento Coulis, Parsley Oil, Microgreen & Kohlrabi

Sweet Tea Brined Chicken

Duck Fat Roasted Tri Colored Potatoes, Blackberry Demi Glace

Under the Sea (GF)

Seared Scallops, Sweet Corn Puree, Candied Bacon, Chives

Sesame Crusted Yellowfin Tuna, Wakame, Reduced Sweet Soy Reduction, Pickled Ginger, Wasabi Cream

Land Locked in the South (GF)

Grilled Pork Tenderloin, Braised Red Cabbage, Peach Mostarda

Seared Duck Breast, Butternut Squash & Sage Puree, Microgreens, Port Cherry Sauce

Comin' Up Veggies (GF)

**Can Be Prepared Vegan Upon Request*

Tri-Colored Quinoa Salad: Cucumber, Pickled Red Onions, Charred Pineapple

Paired with Housemade Seasonal Tomato Gazpacho

Vegetarian Lasagna spaghetti squash, zucchini, portabella mushroom, buffalo mozzarella



SEATED SERVED SELECTIONS

Accompanied by Signature Hamby Bread & Butter Service Artisan Focaccia, Multi-Grain Loaf, Pecan Raisin Crisp

Starter Selections

- Timbale of Tri-Colored Quinoa Salad** cucumber, pickled red onions, charred pineapple **(GF, Vegan)**
- Garden Vertical Roots Hamby Blend Lettuces** (Bibb, Frisee, Newham, Red Oak), cucumber, carrots, baby heirlooms & green goddess dressing **(GF)**
- Hamby Signature Vertical Roots Hamby Blend Lettuces** (Bibb, Frisee, Newham, Red Oak), strawberries, blue cheese crumbles, candied pecans, homestyle croutons & champagne vinaigrette
- Caesar Vertical Roots Romaine Blend Lettuces** (Truchas, Newham), Croutons, Shaved Parmesan, Red Onion, Housemade Caesar Dressing
- Caprese Vertical Roots Hamby Blend Lettuces** (Bibb, Frisee, Newham, Red Oak), Sliced Mozzarella, Baby Heirloom Tomatoes, Fresh Basil, Balsamic Reduction
- Roasted Tomato Basil Bisque** with fried basil **(GF)**
- Corn Bisque with Crisp Prosciutto** **(GF)**
- Hamby She-Crab Soup** with chive spear *(optional sherry topper)*
- Chilled Seasonal Gazpacho** **(GF)**
- Chilled Cucumber Avocado Soup** sriracha, crème fraiche **(GF)**
- Mini Antipasto Plate** chef's selection of meats, cheeses + accoutrements

Entrée Seafood Selections

Seafood Availability Based on Seasonality. In alignment with the SC Aquarium Sustainable Seafood Initiative

Seared Red Snapper

May Be Substituted with Comparable Seasonal White Fish Based on Availability
Julienned Seasonal Vegetables, Stone Ground Creamy Grit Cakes
Lobster Bisque, Yellow Curry Aioli, Microgreens

Shrimp & Gullah Grits

Chef-Sautéed Large Shrimp. Yellow Stone Ground Gullah Grits
Tasso Gravy, Crisp Bacon, Shaved Cheddar & Chopped Scallions

Cajun-Style Shrimp Etouffee (GF)

Chef-Sautéed Large Shrimp with a Cajun Kick. Fluffy White Rice, Sautéed Onions & Peppers

Lowcountry Crab Cakes

5-Pepper Remoulade. Smoked Farro, Spring Peas, Mushrooms, Pancetta. Parsley Oil

Seared Sea Scallop

Sweet Corn Puree, Candied Bacon, Chives. Roasted Asparagus Tips with Lemon Zest

Entrée Land Selections

Grilled Filet of Beef (GF)

Roasted Brussels Sprouts with Warm Bacon Vinaigrette.
Baby Carrots, Boursin Mashed Potatoes & Madeira Cream. Microgreens.

Braised Short Rib

Cherry Balsamic Glaze. Parsnip Puree, Smoked Corn Cake with Chipotle Butter. Pickled Red Cabbage, Cotija



Crispy Manchester Farms Quail

Yellow Stone Ground Gullah Grits, White Pepper Gravy, Southern Braised Greens

Citrus Braised Osso Buco

Parmesan Polenta, Citrus Jus. Southern Radicchio Salad

Piri Piri Chicken Breast (GF)

Salad of Arugula, Heirloom Tomatoes, Red Onion; Seasonal Succotash, Red Wine Vinegar

Sweet Tea Brined Chicken (GF)

Sautéed Vertical Roots Arugula
Duck Fat Roasted Tri Colored Potatoes, Blackberry Demi Glace

Seared Duck Breast (GF)

Butternut Squash & Sage Puree, Melange of Sautéed Mushrooms & Arugula. Port Cherry Sauce

Entrée Vegetarian Selections

Mille Feuille of Artichoke, Tomato, Eggplant (GF)

Asparagus, Concasse of Tomato, Parisian Potatoes, Gorgonzola Cream

Herbed Balsamic Marinated Portabella (GF)

Yukon Gold Potato Risotto, Roasted Corn & Sweet Potato. Chive Oil, Microgreens

Cauliflower Steak **Vegan Upon Request*

Spinach Pesto, Sundried Tomatoes, Artichokes
Puff Pastry atop Seasonal Greens

Entrée Vegan Selections

Grilled Portobello "Sammy"

Oven-Roasted Fennel, Eggplant, Shaved Brussels Sprouts (GF)
Spaghetti Squash, Carrot/Ginger Coulis

Chipotle Cauliflower "Wings"

Street Corn Pico, Vertical Roots Lettuce Blend, Radish Slaw

Dual Entrée Selections

Grilled Filet of Beef & Crab Cake

Grilled Asparagus, Parsley Fingerling Potatoes, Madeira Cream, 5-Pepper Remoulade, Microgreens

Tea and the Sea

Sweet Tea Brined Chicken
Duck Fat Roasted Tri Colored Potatoes, Blackberry Demi Glace

Pan Seared Scallops, Beurre Blanc
Braised Rainbow Chard, Pickled Rainbow Chard Stems



Plated Dessert Selections

Citrus Verrines orange curd, strawberry jam, coconut soy pastry cream, mandarins, strawberries **V, GF**

Blueberry Lemon Cake layered with whipped lemon "butter" cream **V**

White Chocolate & Raspberry Bread Pudding with Blackberry Crème Anglaise

Flourless Chocolate Cake with orange curd drizzle, almond crumble **GF** **nut free upon request*

Praline Cups with fresh berries & white chocolate mousse, fresh mint

Individual Seasonal Fruit Cobbler **GF, V upon request*



BUFFET SELECTIONS

Accompanied by Signature Hamby Bread & Butter Service (Housemade Buttermilk Biscuit & Housemade Focaccia)

Tier 1 BUFFET

Bread & Butter Service (Housemade Mini Corn Muffins & Rolls)

Garden Salad – Vertical Roots Hamby Blend Lettuces (Bibb, Frisee, Newham, Red Oak), *Cucumber, Carrots, Tomatoes & Buttermilk Ranch Dressing*

Buttermilk Fried Chicken Cutlets

Slow-Roasted Carolina Pulled Pork with hickory BBQ & tangy mustard BBQ

Southern Green Beans caramelized onions & chopped bacon

Home Style Baked Macaroni & Cheese

Tier 2 BUFFET

Caesar Vertical Roots Romaine Blend Lettuces (Truchas, Newham), Croutons, Shaved Parmesan, Red Onion, Housemade Caesar Dressing

“Not So Chicken Parm” grilled chicken, bruschetta, mozzarella, parmesan

Seared Filet of White Fish with citrus beurre blanc (ex. snapper, cod, mahi)

Roasted Cauliflower with Pistachio, Oregano

Risotto of Orzo with Tomato, Corn, Lemon Basil

Tier 3 BUFFET

Vertical Roots Romaine Blend Lettuces (Truchas, Newham), Blue Cheese Crumbles, Red Onion, Sliced Mushrooms, Cucumber, Crispy Prosciutto, Balsamic Vinaigrette

6-Hour Red Wine Braised Boneless Short Ribs

Shrimp & Gullah Grits with tasso gravy, crisp bacon, shaved cheddar & scallions

Boursin Mashed Potatoes

Roasted Brussels Sprouts with Warm Bacon Vinaigrette

Tier 4 BUFFET

Hamby Signature Vertical Roots Hamby Blend Lettuces (Bibb, Frisee, Newham, Red Oak), strawberries, blue cheese crumbles, candied pecans, homestyle croutons & champagne vinaigrette

Strip Short Loin with Madeira cream sauce

Smoked White Fish Cake with pimento coulis, lemon

Roasted Asparagus

Creamy Cauliflower Mash

Desserts

Chocolate Sandwich Cookies filled with whipped “butter” cream (ex. Chocolate, vanilla bean, hazelnut, coconut) **V**

Hamby Mini Assorted Sweets heath bars, lemon squares, coconut squares, brownie bites, Hamby delights, mini cheesecakes, bourbon brownie bites

Hamby Assorted Tartlets southern pecan pie, key lime pie, banana pudding, mud pie, seasonal fruit

Petite Citrus Verrines orange curd, strawberry jam, coconut soy pastry cream, mandarins, strawberries **V, GF**

White Chocolate and Raspberry Bread Pudding with blackberry crème anglaise

Seasonal Fruit Cobbler (Individual or Bulk) *GF, V upon request

Assorted Mini Cupcakes red velvet, chocolate, vanilla, lemon blueberry *GF upon request

Petite Housemade Pop Tarts cinnamon, strawberry

Artisan Shooter Display smores, strawberry shortcake, tiramisu, lemon meringue pie



INTERACTIVE DESSERT STATIONS

Some offerings are chef-attended while others can easily be self-serve. Ask your Event Producer for more information and recommendations on service style.

Bananas Foster (GF)

Flambéed On Site with Dark Rum & Banana Liqueur
Bananas, Brown Sugar & Cinnamon served atop Vanilla Bean Ice Cream

Artisan Donut Station

Donuts Made On Site – Served Hot & Fresh.
Works Best for Guest Counts Exceeding 100. Requires at Least 2 Station Attendants & Generator Rental.
Housemade Icings/Glazes & Accompaniments (Examples Listed Below).

SELECT 2 OPTIONS: Cinnamon Sugar, Powdered Sugar, Buttermilk Vanilla Glaze with Chopped M&Ms; Chocolate Glaze with Crispy Bacon; Raspberry Glaze with Ground Benne Wafers; Espresso Glaze with Toasted Pecans

Bacon Smores Station

Torched On Site
Bite-Sized Graham Crackers on Clothespins dipped in Chocolate, Meringue, Bacon Crumbles

Chef Attended Crepes A La Mode

Selection of Toppings: Hot Sour Cherries, Nutella, Caramel Sauce,
Whipped Cream, Macerated Strawberries & Blueberries, Vanilla Bean Ice Cream



BRUNCH SELECTIONS

Because Breakfast Foods Work for ANY time of day!

Crispy Challah French Toast

Challah Bread, Maple Bacon Jam, Macerated Strawberries & Blueberries, Maple Syrup, Fresh Mint

Chef Attended Omelette Station

Accompaniments: Shredded Cheddar, Crumbled Feta, Vertical Roots Arugula, Crisp Bacon, Diced Ham
Tomatoes, Onions, Green Peppers

Yellow Stone Ground Grits Bar

Crisp Bacon, Shredded Cheddar, Creamy Mushroom Sauce, Chopped Scallions, Tri-Colored Peppers

Savory & Sweet Biscuit Bar

Strawberry Biscuits with Macerated Strawberries & Blueberries, Honey Butter, Peach Preserves
Sweet Potato Biscuits with Carolina Pit Ham & Honey Mustard Spread
Buttermilk Biscuits with Lowcountry Sausage Gravy
Pimento Cheese Biscuits with Fried Chicken Bites & Sweet Potato Mustard

Lowcountry Shrimp & Grits

Chef-Sautéed Large Shrimp Served with Yellow Stone Ground Gullah Grits
Tasso Gravy, Crisp Bacon, Shaved Cheddar & Chopped Scallions

Smoked Salmon Display

Accompaniments: Mini Bagels, Lavash, Herbed Cream Cheese, Red Onions, Capers

Artisan Deviled Egg Flight (GF)

Lobster Deviled Egg *shallots, scallions, fresh lobster*, Truffled Deviled Egg *shaved truffle, fresh dill*
Brown Sugar Candied Bacon Deviled Egg, Smoked Salmon Mousse Deviled Egg

A LA CARTE SELECTIONS

BREAKFAST PANINI Choice of: English Muffin OR Croissant;

Option 1: Fried Egg & Cheddar Cheese with Choice of Protein {Choice of Pecan-Wood Smoked Bacon or Breakfast Sausage Patty} *Option 2:* Fried Egg & Mozzarella Cheese with Spinach & Tomato

Petite Housemade Pop Tarts *cinnamon, strawberry*

Chef's Selection of Breakfast Breads {*Scones, Muffins, Coffee Cake Loaf, Baked Donuts, Danishes, Croissants, Biscuits*} with Seasonal Fruit Jam & Butter

Parfait with Vanilla Bean Yogurt, Hamby's Housemade Granola, Seasonal Jam

Artisan Breakfast Sausages *Ex. Chicken Apple, Turkey, Traditional Pork Sage*

Crispy Bacon or Candied Jowl Bacon

Pimento Cheese Creamy Stone-Ground Grits

Home Fries with Vidalia Onions

Frittata Bites {*asparagus & fontina cheese*} {*kielbasa, cheddar, Yukon gold potato*}

Hamby Tea Sandwiches: *Chicken Salad, Shrimp Salad, Pimento Cheese, Egg Salad*

Caprese Skewer *fresh mozzarella, tomato, housemade basil oil & balsamic salt*

Fresh Cut Fruit *lemon cream dip*